

Arizona Department of Education Health and Nutrition Services Division

Seamless Summer Option Administrative Review Summary Report

Sponsor: Sacred Heart School

CTD: 12-20-02

Sites: Sacred Heart School

Contacts: Roxanne M. Teran, Principal and Mary K. Espinoza, Business Administrator

Review Date: May 26, 2021 Review Period: April 2021 Review Type: SSO

No	. Review Findings	Technical Assistance Provided	Required Corrective Action					
	SFA Operations							
1	Advertising materials did not contain the required nondiscrimination statement.	Discussed where to find nondiscrimination statement on ADE's website at http://www.azed.gov/hns/civilrights / and whether long or short statement would be most appropriate.	Please provide written assurance that all advertising materials will include the required nondiscrimination statement. Additionally, provide an updated advertising material with the most current nondiscrimination statement.					
2	The Parent/Guardian Pickup Waiver Form was not submitted to ADE prior to the SFA implementing parent/guardian pickups.	Discussed ADE has created a Parent/Guardian Pickup Waiver Form for SFAs to provide details on how they will maintain accountability and Program integrity while distributing meals to parents or guardians without children present. SFAs only need to submit the form once for SY 20-21. The electronic form must be submitted before the SFA implements parent/guardian pickups. ADE will provide technical assistance and request clarification if an SFAs submission does not demonstrate that accountability and Program integrity will be maintained while implementing parent/guardian pickups. Referred to USDA Waiver Summary found on ADE's website at https://www.azed.gov/hns/covid19.	Please submit the Parent/Guardian Pickup Waiver Form to ADE. Additionally, provide written assurance that you will provide clarification if your submission does not demonstrate that accountability and Program integrity will be maintained while implementing parent/guardian pickups					

Site Agreement	
Cito Elizibility	
	Site Eligibility

Menu Planning

During the week of review, all grains served at breakfast were not whole grain-rich. Specifically, during breakfast documentation for the waffles and bread indicated Enriched flour in the ingredients.

Discussed whole grain-rich requirements. USDA's Whole Grain Resource for the National School Lunch and Breakfast Programs: A Guide to Meeting the Whole Grain-Rich Criteria can be found on ADE's website at https://www.azed.gov/hns/nslp/for ms under the Online Training Library

tab.

Please provide one week of breakfast production records and supporting documentation (CN labels, Product Formulation Statements, ingredient lists, Nutrition Facts labels, etc.) that demonstrate all grains served at breakfast were whole grain-rich.

4 Fluid milk was not available in at least two varieties for breakfast meal service during the review period and day of review. Specifically, during breakfast only 1% unflavored milk was provided according to production records. This was determined to not be a repeat finding from cycle two and did not contribute toward fiscal action calculations.

Discussed variety requirement and feasible options for compliance. Allowable milk varieties are fat-free unflavored, fat-free flavored and 1% unflavored. Please note that repeated violations involving milk requirements may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide one week of breakfast production records that demonstrate that fluid milk was available in at least two varieties. Additionally, please provide written assurance that fluid milk will always be available in at least two varieties at breakfast.

5 During the review period, the required meal components were not available for every reimbursable meal service to all students prior to the beginning of meal service. Specifically, during lunch on 4/14/21 the Meat/Meat Alternate component was Alternate serving that meets daily not offered, recipe did not indicate Meat/Meat Alternate is present. Additionally, discussed this is a non-systemic error resulting in non-reimbursable meals being counted as reimbursable and this contributed toward fiscal action calculations and resulted in termination of performance-based reimbursement (extra 7 cents) until sufficient corrective action is received.

Discussed options for additional items to be offered as part of the reimbursable meal or updating recipe to include a Meat/Meat requirements.

Please provide a written description of the changes that have been made to ensure that all required meal components are available on every reimbursable meal service line to all students. Additionally, please provide one week of lunch production records and supporting documentation (CN labels, Product Formulation Statements, ingredient lists, Nutrition Facts labels, etc.) that demonstrate Meat/Meat Alternate is served daily at lunch.

6 Quantities during the review period did not meet minimum amounts required by the meal pattern.

Specifically, during lunch the daily Meat/Meat potential changes that could be Alternate requirement was not met on 4/12/21, 4/13/21, 4/14/21 and 4/16, 21. This was determined to be a repeat finding from cycle two and contributed toward fiscal action calculations.

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't contributed supporting documentation for meat/meat alternate and recip

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue (e.g., changes in maintaining meat/meat alternate and recipes). Meal pattern requirements for the National School Lunch Program can be found on ADE's website at http://www.azed.gov/hns/nslp under the Online Training Library tab. The Step by Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at http://www.azed.gov/hns/nslp/traini ng under the Online Training Library tab. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based

reimbursement (extra 7 cents).

Please provide a written description of the changes that have been made to ensure that daily Meat/Meat Alternate quantities meet minimum amounts required by the meal pattern. Additionally, the certificate of completion of Step by Step Instruction: How to Plan a Lunch Menu must be submitted.

7 Quantities during the review period did not meet minimum amounts required by the meal pattern.

Specifically, during lunch the weekly Meat/Meat Alternate requirement was not met; 2.75 oz eq of Meat/Meat Alternate was provided and not the 9 oz eq minimum requirement. This was determined to be a repeat finding from cycle two and contributed toward fiscal action calculations.

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't cont (e.g., changes in maintaining supporting documentation for meat/meat alternate and recip Meal pattern requirements for

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Please provide a written description of the changes that have been made to ensure that weekly Meat/Meat Alternate quantities meet minimum amounts required by the meal pattern.

Quantities during the review period did not meet minimum amounts required by the meal pattern. Specifically, during lunch the weekly Grain requirement was not met; 7.75 oz eq of Grain was provided and not the 9 oz eq minimum requirement. This was determined to be a repeat finding from cycle supporting documentation for Grain two and contributed toward fiscal action calculations. and recipes). Meal pattern

Discussed how current system allowed for this to happen and potential changes that could be made to ensure it doesn't continue (e.g., changes in maintaining requirements for the National School Lunch Program can be found on ADE's website at

http://www.azed.gov/hns/nslp under the Online Training Library tab. The Step by Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at http://www.azed.gov/hns/nslp/traini ng under the Online Training Library tab. Please note that repeated violations involving food quantities may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide a written description of the changes that have been made to ensure that weekly Grain quantities meet minimum amounts required by the meal pattern.

9 The following vegetable subgroup was insufficient in quantities during the review period: Starchy. Specifically, 1/4 cup starchy vegetable was provided during lunch and not the 1/2 cup weekly required minimum. This was not determined to be a repeat finding from cycle two and did not contribute toward https://www.azed.gov/hns/nslp/for fiscal action calculations.

Discussed vegetable subgroup requirements for the age/grade groups served. Vegetable Subgroup Quick Guide can be found on ADE's website at

ms under the Menu Planning tab. The Step by Step Instruction: How to Plan a Lunch Menu can be found on ADE's website at

http://www.azed.gov/hns/nslp/traini ng under the Online Training Library tab. Please note that repeated violations involving vegetable subgroups may result in fiscal action and/or termination of performancebased reimbursement (extra 7 cents).

Please provide one week of lunch production records which demonstrate compliance with the vegetable subgroups. Additionally, please provide written assurance that moving forward, all menus will be planned to meet the vegetable subgroup requirements.

10 During the week of review, all grains served at lunch were not whole grain-rich. Specifically, during lunch there was no supporting documentation for rice and pasta soup that indicated items were whole grainrich.

Discussed whole grain-rich requirements. USDA's Whole Grain Resource for the National School Lunch and Breakfast Programs: A Guide to Meeting the Whole Grain-Rich Criteria can be found on ADE's website at

https://www.azed.gov/hns/nslp/for ms under the Online Training Library tab.

Please provide one week of lunch production records and supporting documentation (CN labels, Product Formulation Statements, ingredient lists, Nutrition Facts labels, etc.) that demonstrate all grains served at lunch were whole grain-rich.

11 Fluid milk was not available in at least two varieties for lunch meal service during the review period and day of review. Specifically, during lunch only Fat-Free unflavored milk was provided according to production records. This was determined to not be a repeat finding from cycle two and did not contribute toward fiscal action calculations.

Discussed variety requirement and feasible options for compliance. Allowable milk varieties are fat-free unflavored, fat-free flavored and 1% unflavored. Please note that repeated violations involving milk requirements may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide one week of lunch production records that demonstrate that fluid milk was available in at least two varieties. Additionally, please provide written assurance that fluid milk will always be available in at least two varieties at lunch.

12 The following products could not be credited towards the meal pattern due to insufficient documentation:
Chicken Teriyaki, Beef Tostada, Nacho Cheese.
Without sufficient documentation, the reviewer was unable to determine if the quantity requirements
were met.

Discussed requirements regarding processed product documentation and provided examples. USDA Foo Without sufficient documentation, the reviewer was unable to determine if the quantity requirements website at http://www.fns.usda.gov/fdd/nslp

processed product documentation and provided examples. USDA Food Fact Sheets can be found on USDA's website at http://www.fns.usda.gov/fdd/nslp-usda-foods-fact-sheets/. The CN Labels and Product Formulation Statements Recorded Webinar & Webinar Slides can be found on ADE's website at http://www.azed.gov/hns/nslp/training under the Online Training Library tab. Please note that repeated violations involving food quantities

may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide recipes for Chicken Teriyaki, Beef Tostadas, and Nacho Cheese as well as sufficient crediting documentation (Nutrition Facts labels, CN labels, and/or Product Formulation Statements) for all ingredients used in the recipes. Additionally, the certificate of completion of CN Labels and Product Formulation Statements must be submitted.

13 OVS was not implemented properly. Specifically, all production records for breakfast and lunch indicate that all meal components are served implementing a serve-only meal service type with no option to decline a component.

Provided technical assistance on proper implementation of OVS and discussed with kitchen and point of service staff. Reviewed menu and discussed options for a reimbursable meal under OVS. USDA's Offer Versus Serve Manual, Effective beginning School Year 2015-2016 can be found on ADE's website at https://www.azed.gov/hns/nslp under the Guidance Manuals tab. Additionally, the option to update site application indicating not implementing OVS meal service.

Provided technical assistance on proper implementation of OVS and discussed with kitchen and point of service staff. Reviewed menu and discussed options for a reimbursable implemented properly or the site application will meal under OVS. USDA's Offer versus Serve Manual, Effective implemented.

14 Fluid milk was not available in at least two varieties for day of review. Specifically, during breakfast only Fat-Free unflavored milk was provided according to production records. This was determined to not be a repeat finding from cycle two and did not contribute toward fiscal action calculations.

Discussed variety requirement and feasible options for compliance. Allowable milk varieties are fat-free unflavored, fat-free flavored and 1% unflavored. Please note that repeated violations involving milk requirements may result in fiscal action and/or termination of performance-based reimbursement (extra 7 cents).

Please provide one week of breakfast production records that demonstrate that fluid milk was available in at least two varieties. Additionally, please provide written assurance that fluid milk will always be available in at least two varieties at breakfast.

15 Meal contribution crediting completed on production Discussed updating production record is not accurate. Specifically, during breakfast on 4/14/21, Oatmeal is marked to credit 1/2 oz eq Meat/Meat Alternate on the production record.

records to reflect accurate meal contributions.

Please provide an updated production record that includes Oatmeal with accurate meal pattern contribution information.

16 Meal contribution crediting completed on production Discussed updating production record is not accurate. Specifically, during lunch on 4/13/21, Beans is marked to credit 1/2 oz eq of Grain contributions. and Spanish Rice is marked to credit 1/2 cup of Vegetable on the production record.

records to reflect accurate meal

Please provide an updated production record that includes Beans and Spanish Rice with accurate meal pattern contribution information..

17 Recipes provided did not contain all required sections: Recipe number, Serving Size, HACCP process contain more than 1 ingredient must Additionally, please provide written assurance and HACCP instructions for Pasta Soup.

Discussed all menu items that have a standardized recipe. Standardized recipes must include the following information: recipe name, recipe number, ingredients and amounts, serving size, recipe yield, preparation instructions, HACCP process, and HACCP instructions. Standardized Recipe Template can be found on ADE's website at https://www.azed.gov/hns/nslp/for Please provide an updated recipe for Pasta Soup. that all recipes will be updated with Recipe number, Serving Size, HACCP process and HACCP instructions.

Counting & Claiming

ms under the Menu Planning tab.

No Findings.

Media Release No Findings. **SFA Monitoring Responsibilities** 18 There is not a plan in place to ensure all SSO sites are Discussed requirement to review all Please provide a written description of how you will ensure that each SSO site will be reviewed at reviewed at least once during each site's operation. SSO sites at least once during operation each year, referred to least once during operation each year and template site review form at written assurance that this will occur. https://www.azed.gov/hns/sfsp/sfsp forms/ under the Operating section. **Civil Rights** No Findings. **Food Safety** 19 Documentation was not maintained to support that Discussed that each site operating Please provide written assurance that the school received two food safety inspections from must obtain two food safety documentation to show that two food safety the local health department each school year, or that inspections from the local health inspections were received and/or requested from the school requested two food safety inspections department per school year or the local health department each school year will be maintained. each year from the local health department. maintain documentation to show Specifically, two copies of food safety inspections that two food safety inspections dated on 3/12/19 and 11/13/19 were received, not were requested from the local health meeting the requirement for two food safety department each school year. inspections received or requested from the local health department each school year. 20 The most recent food safety inspection report was Discussed making copies of most Please provide written assurance that the most not posted in a publicly visible location. Specifically, recent report and feasible places for recent food safety inspection report has been documentation to support that the most recent food posted in a location where the program posting.

safety inspection report is posted in a publicly visible location was not provided.

participants can view it. Additionally, please specify where the report has been posted.

Water

No Findings.

Comments/Recommendations:						
Congratulations! Sacred Heart S	chool has complete	ed the SSO portion of th	e Administrative Review for the 2020–2021 school year.			
Thank you for your organization and sense of urgency during the review process. It is evident that you are working hard to ensure						
your students are fed healthy ar	=	,	,			
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Training: Web-based training a	and How-To guides	can be found on ADE's	website at https://www.azed.gov/hns/nslp/training			
Training. Web basea training a	ina riow to galacs	can be round on ADE 3	website at https://www.azea.gov/mis/nsip/training			
COVID-19: Guidance to Child No	utrition Operators	can be found on ADE's	website at https://www.azed.gov/hns/covid19			
Fiscal Action Assessed?						
□ No- SBP	☐ Yes- SBP	TBD				
☐ No- NSLP	☐ Yes- NSLP	TBD				
☑ No - SSO SBP	☐ Yes- SSO SBP	\$0.00				
☐ No - SSO NSLP	☑ Yes- SSO NSLP	\$2,584.80				
Fiscal Action under \$600 will be disregarded.						
Please submit corrective action	response by August	t 13, 2021 to Joyce Bena	illy at Joyce.Benally@azed.gov.			
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of processing	6/23/202	21_	6/23/2021			
Reviewer Signature	Date		Program Director Signature Date			

If you disagree with any finding that affects the claim for reimbursement, you may appeal the decision by following the <u>School Food Authority Appeal Procedure for the Administrative Review</u> found on the National School Lunch Program Administrative Review tab on the ADE website.

Equity for all students to achieve their full potential www.azed.gov – (602) 542-8700 – 1535 West Jefferson Street • Phoenix, Arizona 85007 Bin # 7

This institution is an equal opportunity provider